



If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, Cook's Question Corner, in care of *Lancaster Farming*, P.O. Box 609, Ephrata, PA 17522. There's no need to send a self-addressed stamped envelope. If we receive an answer to your question, we will publish it as soon as possible. Check your recipe to make sure you copy the right amounts and complete instructions for making the recipe. Sometimes we receive numerous answers to the same request, but cannot print each one.

Answers to recipe requests should be sent to the same address. You may also e-mail questions and answers to LGOOD.EPH@LNPNEWS.COM

QUESTION — Kay Wildasin, Seven Valleys, wants a recipe for doughnuts that taste like those served at the Pennsylvania Farm Show Food Court. Editor's Note: I think she is referring to the potato doughnuts served. Kay wanted this recipe by Feb. 3, but we did not receive the request in time.

QUESTION — A reader would like a recipe for red velvet cake roll.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for hamburg pin wheel with gravy.

QUESTION — R. Diehl, Bloomsburg, would like to know how to make yeast.

QUESTION — R. Diehl, Bloomsburg, would like to know how to make venison pepperoni.

QUESTION — Bob Snyder, Akron, Ohio, would like to know how to make oatmeal raisin cookies that remain soft.

QUESTION — T. Z. wants a recipe for earthquake cake.

QUESTION — A Seneca Falls, New York reader wants to know how to can potatoes. Should the potatoes remain small and whole, or can they be diced, sliced, or cut into French fry shapes?

QUESTION — Bob Snyder, Akron, Ohio, wants a recipe for rivel soup.

QUESTION — Barbara Reed, a northern Berks County reader, is looking for what a friend calls a three-milk cake with a fruit filling between layers. She thinks it might be a Caribbean or Latin American recipe.

QUESTION — Mrs. Riehl, Narvon, is looking for a recipe for chicken gumbo, which is served in the soup and salad bar at Shady Maple Restaurant.

QUESTION — Linda Fletcher, Walnutport, is looking for a recipe for Beef Barley Soup.

QUESTION — Marg Sharp, Glenmoore, writes that when her granddaughter was small, her baby-sitter used bread dough to make steamed buttons served with a sauce. Marg would like that recipe.

QUESTION — Linda Fletcher, Walnutport, requests a recipe for pineapple squares, which has a cake base. She thinks the recipe is quite old.

QUESTION — Melissa Evarts, Guilford, Ct., writes that her dad remembers his mother making a vanilla custard using 13 eggs. Does anyone have a recipe like that and also one for homemade ice cream that uses pudding and sweetened condensed milk and is hand-cracked.

QUESTION Mary Templon, wants the recipe for pina colada zucchini bread, which had been printed in this paper she thinks in August or September.

QUESTION — Shirley Schwoerer, Wysox, wants to know if sesame seeds can be sprouted. She is familiar with alfalfa seed sprouting.

QUESTION — Ralph Kieffer, Halifax, wants a recipe for Aunt Flossie's tomato soup, which he heard is printed in a Lancaster County cookbook.

QUESTION — A reader wants low-fat recipes and diabetic recipes that other readers have tried and liked.

QUESTION — June Martin, Oxford, N.J., wants a recipe to make venison hot dogs.

ANSWER — In answer to Nina Biddle's question on why identical recipes taste different when prepared with different brands of flour, Jean Nestler, Halifax, writes, the wheat for the

flours are grown in different parts of the country. There are many different wheat varieties just like there are different varieties of apples, tomatoes, and oranges. Jean said she learned this in her home economics high school class in the 1940s. She prefers Gold Medal unbleached flour but otherwise uses products made by Pillsbury.

ANSWER — Emma Sue Martin, New Holland, writes that she makes butter in a blender, but only a small amount can be made at a time; otherwise the blender motor may burn out. She has had success using blenders made by Osterizer and Hamilton Beach.

Blender Butter

Put in blender:

- 1 cup cold water
- 2 cups thick sweet cream

Blend on highest setting until butter forms (the blender will sound different at this point. After making butter several times, you will recognize the different points).

Turn blender off. Pour contents into large bowl.

Use 1 cup buttermilk that is on the bottom of the blender to add the next 2 cups cream, omitting water.

After cream is blended, work butter together by hand. When buttermilk is worked out, add 1 rounded teaspoon salt to 1 pound butter. Salt may be omitted but the butter will not stay sweet as long.

ANSWER — Esther Sheaffer, Kirkwood, requested a recipe to make good meatballs. Thanks to Emma Martin, New Holland, for sending a good recipe.

Emma's Meatballs

- 1 pound ground beef
- ½ cup milk
- 1 cup oatmeal OR bread crumbs
- 1 teaspoon salt
- ½ onion, chopped

Combine ingredients and mix together. Form into balls. Top with sauce made with the following mixture:

- ¾ cup ketchup
- ½ cup water
- 3 tablespoons vinegar
- 3 tablespoons sugar
- 1 tablespoon Worcestershire sauce

Bake meatballs at 350 degrees for one hour.

ANSWER — A Narvon reader wrote that she accidentally discarded two recipes, which she had clipped from this column, that her family really liked. Thanks to Edna Snyder, Woodbury, for answering both requests.

Waffles

- 2 cups flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 2 tablespoons sugar
- 6 tablespoons melted butter
- 2 eggs
- 1½ cups milk

Put dry ingredients into bowl, beat eggs, and add milk. Combine with flour mixture. Add melted butter and beat again. Pour into preheated waffle maker.

Flaky Biscuits

- 2 cups sifted unbleached flour
- 4 teaspoons baking powder
- 3 tablespoons sugar
- ½ teaspoon salt
- ½ teaspoon cream of tartar
- ½ cup butter, chilled
- ¾ cup milk, room temperature

Sift together into large mixing bowl: flour, baking powder, sugar, salt, and cream of tartar. Cut in butter until bits of butter are the size of medium peas. Mix in milk only until ingredients are blended. Do not over mix.

Form into a ball; pat out on floured board to ¾-inch thickness. Cut into biscuit shapes using a 2½-inch biscuit cutter. Place on ungreased cookie sheet or in 13x9x2-inch baking pan. Bake at 475 degrees for 10 minutes or until golden brown. Yields: 10 biscuits.

ANSWER — Shirley Orfanella sends these recipes in answer to Melissa Evert's request. Although it isn't exactly what Melissa requested, Shirley thought she would enjoy these recipes.

Chocolate Ice Cream

- 14-ounce can condensed milk
 - ¾ cup chocolate syrup
 - 1 pint whipping cream, whipped
- Stir together milk and syrup. Fold in whipped cream. Pour into aluminum foil-lined 9x5-inch loaf pan. Cover. Freeze six hours or until firm.

French Vanilla

- 14-ounce can condensed milk
 - 2 tablespoons water
 - 3 egg yolks, beaten
 - 4 teaspoon vanilla extract
 - 1 pint whipping cream, whipped
- Stir first four ingredients together. Fold in whipping cream. Freeze until firm.

ANSWER — Thanks to Carol Hostetter, Spring Run, for sending many recipes in answer to a new cook's request for recipes to serve company. Carol adds the following tips: Plan your meal in advance. Get out the serving dishes that will be needed ahead of time. Let butter set at room temperature for easy spreading. Plan and make as much as possible ahead of time so you can be at ease, which will make your guests feel more at ease. "Practice makes perfect," Carol writes, "but asking God to help, helps out a lot."

Meatloaf

- 1½ pounds ground beef
 - ¾ cup cornmeal or cracker crumbs
 - 2 eggs, beaten
 - ¼ cup chopped onion
 - 1 tablespoon chopped parsley
 - ¼ teaspoon pepper
 - 2 teaspoons salt
 - 1 teaspoon garlic powder
 - 1 cup tomato juice or milk
 - Several wedges garlic
- Combine ingredients thoroughly and pack firmly into loaf or 9x9-inch baking pan. Top with the following sauce:
- ½ cup ketchup
 - 2 tablespoons brown sugar
 - 1 tablespoon mustard
- Optional: Lay strips of bacon on top to bake. Bake at 350 degrees for one hour. Let set 5 minutes before baking.

Steamed Hamburger Dish

- 1 pound hamburger
 - ½-1 whole sliced onion
 - 2 potatoes
 - 3 carrots
 - Salt and pepper to taste
 - Wedge cabbage
- Brown hamburger in Dutch oven and layer other ingredients on top. Steam with a little water or tomato juice. Can also put meat in casserole dish and top with a white sauce or a cheese sauce.

Baked Corn

- 2½ cups corn
 - 2 tablespoons flour
 - ½ tablespoon sugar
 - ½ teaspoon baking powder
 - 1½ cups milk
 - 2 beaten eggs
 - 1 tablespoon butter
 - ½ teaspoon pepper
 - ½ teaspoon salt
- Place corn in a 2-quart greased casserole. Mix together flour, sugar, baking powder, and salt. Add to milk and eggs. Pour over corn; dot with butter. Bake one hour or until knife inserted in center comes out clean. Bake at 325 degrees. Serves 6-8.

Calico Beans

- 8 slices bacon
 - ½ cup chopped onions
 - 1 pound can drained lima beans
 - 1 pound can green beans
 - 1 pound can pork and beans
 - ½ teaspoon pepper
 - ½ cup packed brown sugar
 - ½ cup vinegar in ¼ cup, fill with water
 - ½ teaspoon garlic salt
 - ½ teaspoon dry mustard
- Cut bacon and onion into small pieces. Fry until brown and crisp. Remove meat and reserve. Combine all ingredients. Mix lightly. Cook or bake 20 minutes before serving.

Shredded Potato And Ham Pie

- 4 eggs, slightly beaten
 - 1 cup peas, carrots, thawed
 - 1 cup cooked, chopped ham, beef or chicken
 - 1 cup cheese
 - ½ cup milk
 - ¼ teaspoon minced, dried onion
 - 2 cups potatoes, peeled, shredded
 - ½ cup cheese, shredded
- In a bowl, combine five ingredients. Set aside. Combine potatoes and cheese. Press onto bottom and up sides of ungreased pie plate. Pour filling into pie plate and bake at 350 degrees 45-50 minutes until set. Let stand 5-10 minutes before serving. Serves 6.

Smashed Eggs

- 6-8 hard boiled eggs
 - 1-2 tablespoons mayonnaise
 - 2 tablespoon milk
 - 1 tablespoon vinegar
 - ½ teaspoon salt
 - Black pepper to taste
 - 1 tablespoon mustard
- Boil eggs at least 10 minutes. If using fresh eggs, sprinkle salt in the water. Pour off egg water and save to water house plants, especially violets. Pour fresh cold water twice over the eggs. When cold, shell eggs, cut in half. Take out egg yolk and mash. Add remaining ingredients and put mixture back into egg whites. Sprinkle with paprika if desired. If making a day ahead, wait until ready to serve to sprinkle with paprika.